



FACILITIES AND EQUIPMENT DIVISION



Welcome to the ACES Worldwide Customer Conference

Field Food Service Equipment

Presented by Mr. Wardell Carey



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MISSION

**DEVELOP
DINING
FACILITY
DESIGNS**

**PREPARE
EQUIPMENT
SCHEDULE**

**SIZE OF DINING
FACILITY**

**150-250
251-500
501-800
801-1300**

**MANAGE EQUIP
FUNDING FOR
DINING FAC
MCA PROJ**

**MONITOR
FIELD
SERVICE
EQUIPMENT**





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Topics

- **Modern Burner Unit (MBU)**
- **Power Converter**
- **Quality Deficiency Report Standard Form 368**
- **Field Wash Stand**
- **Food Transporter Insulated**
- **New Ice Chest**
- **New Field Serving Utensils**
- **Mobil Kitchen Trailer (MKT) Evolution**
- **MKT- Rebuild Program**
- **Kitchen Company Level Field Feeding – Enhancement (KCLFF-E)**
- **Food Sanitation Center (FSC) Evolution**
- **FSC**
- **Containerized Kitchen (CK)**
- **Multi Temperature Refrigerated Container System (MTRCS)**



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Modern Burner Unit (MBU)

- **Over 18,000 burners issued. Fielding To CONUS FP3 started in Jan 02.**
- **Improvements to reduce the lowest Heat setting and reduce noise are being Pursued.**
- **MBU contractor has demonstrated Feasibility with prototypes. Prototypes Are undergoing in-house and field Testing (Ft. Campbell).**
- **Goal is to implement these changes in Production during FY 02.**



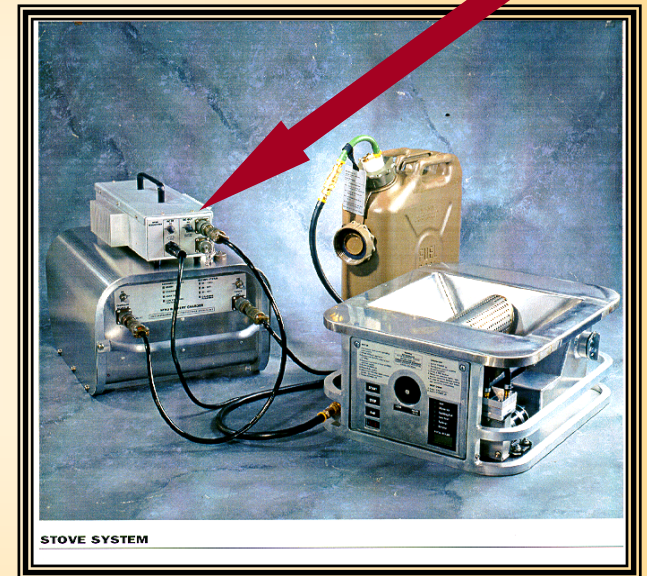


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Power Converter

- **MBU contractors has identified potential Alternative source to address quality & supplier problems.**
- **Initial qualification testing of Samples has been completed And a second round is Scheduled.**





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Quality Deficiency Report Standard Form 368

GET DISPOSITION INSTRUCTION FOR CREDIT.

REPLACEMENT OR REPAIR OF DEFECTIVE EQUIPMENT.

**HELP STOP REPEAT SHIPMENTS OF DEFECTIVE
EQUIPMENT.**

**IMPROVE THE PERFORMANCE AND MAINTANCE OF
EQUIPMENT.**

**FOOD SERVICE FLASHER 97-3 LISTED ADDRESSES TO
SEND QDRs FOR ACTION.**



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Field Wash Stand

- **4-person wash station**
- **Hand –free operation via foot**
- **Pump**
- **Gray water tanks of durable Polyethylene.**
- **Paper towel holder and soap Dispenser.**
- **Color – Dark Green**
- **NSN 7360-01-480-8487**
- **Not part of any mandatory field Plan.**
- **Units desiring one must Purchase with their funds.**
- **DSCP – POC, Mr. Ed Heaton (215) 737-2370 DSN 444- 2370**
- **PollyJohn – 800-292-1305**





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Food Transporter Insulated

- Replaces current mental Insulated food container
- Contains three 1/3 size 6" Deep stainless steel pans with covers and gaskets
- Item dimensions 25" L X 17" W
- 9-1/4" deep NSN 7360-01-419-6261
- 9-1/4" NSN 7360-01-419-8500
- 11-1/4" deep NSN 7360-01-452-0686
- 11-1/4" deep NSN 7360-01-408-4911





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Ice Storage Chest

175 LB CAPACITY SEALED
INSULATED HIGH IMPACT PLASTIC
CONTAINER.



CHEST ICE STORAGE W/WHEELS 4110-01-452-5756 BROWN SAND

CHEST ICE STORAGE W/WHEELS 4100-01-452-7311 GREEN OLIVE

CHEST ICE STORAGE W/O WHEELS 4110-01-452-7317 GREEN OLIVE

CHEST ICE STORAGE W/O WHEELS 4110-01-452-7315 BROWN SAND



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New Field Serving Utensils

UTENSILS	SIZE/TYPE	NSN	PRICE
Spoodle	4oz – ½c Solid	7330-01-474-0779	\$5.09
Spoodle	4oz – 1/2c Perforated	7330-01- 474 -1303	\$5.09
Spoodle	6oz – ¾c	7330-01-474-1310	\$5.48
Spoodle	8oz – 1c	7330-01-474-1305	\$5.48
Disher	4oz – ½ Scoop	7330-01-474-0782	\$6.41
Tongs	9-1/2	7310-01-474-0780	\$2.90
Ladle	2oz – 1/4c	7330-01-474-0781	\$7.34



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MKT Evolution



MKT



MKT Improve



MKT Rebuild



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MKT Rebuild Program



- ✓ DADCSLOG provide funding for the program
- ✓ Work with DAODCSOPS in determining priorities
- ✓ Product Manager-Soldier Support overall manages program.
- ✓ Gaining Units/Installations: Determine priorities units for the program; Conduct nomination procedures inspections for candidate MKTs in accordance w/SOP; arrange transportation of MKTs to rebuilt facility.



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Kitchen Company Level Field Feeding Enhanced (KCLFF-E)

- **Capability – H&S & Limited A's 150**
- **Cooks on Ground**
- **No Refrigeration or Sanitation Capability**

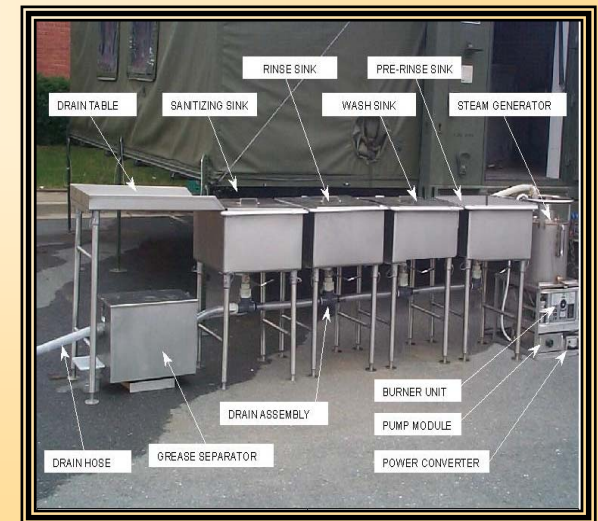




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Food Sanitation Evolution



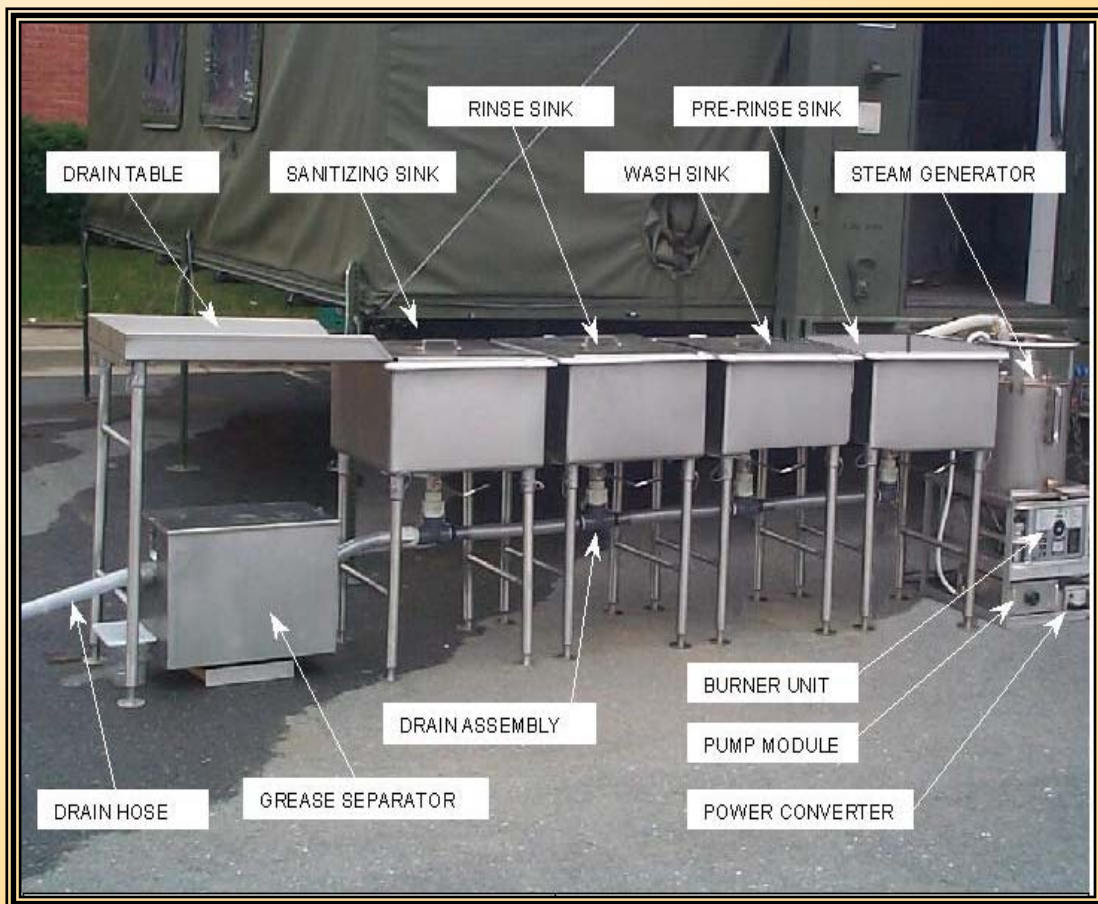


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Food Sanitation Center

- Three sink sanitation Process
- Single burner operation
- Steam generator for Water heating
- Spray washer
- Commercial drying / Storage racks
- Drain tables & work Tables
- Wash water treatment
- Housed inside MGPTS tent





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Containerized Kitchen (CK)

- Provides a mobile, modern, efficient Kitchen serving up to 800 meals 3x daily.
- Reduces logistics infrastructure by 1 Cook, 1 vehicle, and 1 MKT when Replacing 2 MKTs.
- Cost to field is approximately \$150.000
- Participated in Bright Star 02
Fielding to the 1st IBCT at
Ft. Lewis, WA was completed in
Jan 02.
- Will be followed by 2nd IBCT
And I Corps HHC in Mar 02.

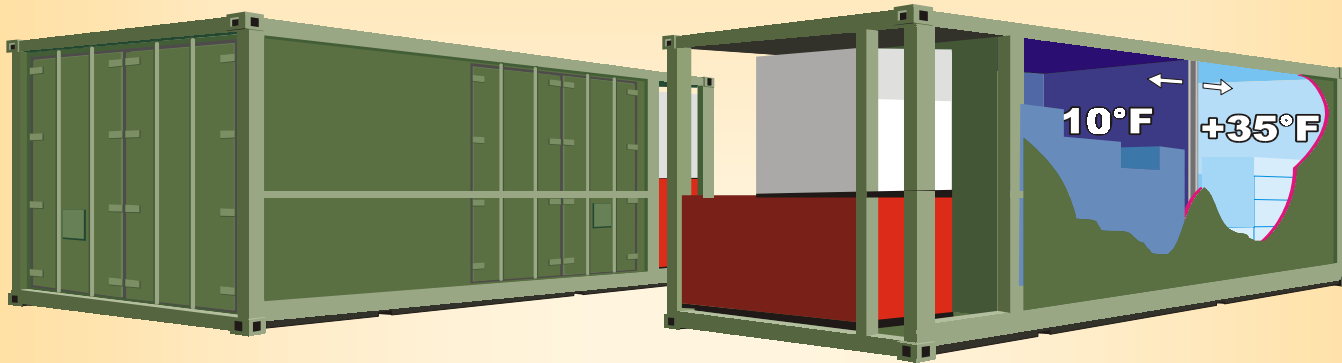




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Multi Temperature Refrigerated Container System, MTRCS



- Provides mission critical refrigeration at forward areas
- More efficient distribution of mixed (perishable / semi-perishable) rations configured within theater.
- A moveable partition will be utilized to segregate the two compartments.
- 2 days for up to 800 personnel H&S, MRE, UGR-A
- 1 double wide end and 1 forward side entrance
- HEMTT, LHS, PLS, and 22.5 Ton semi-trailer



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QUESTIONS ?



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Points of Contacts

Goldie Bailey DSN 687-3354 Comm. 804-734-3354

Joe McKinney DSN 687-3433 Comm. 804-734-3433

Wardell Carey DSN 687-3450 Comm. 804-734-3450

James Wisniewski DSN 687-3329 Comm. 804-734-3329

Eric Cowan DSN 687-Comm. 804-734-3122



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